

## SALMON BLINTZES

Salmon Blintzes are just the thing to serve because they can be prepared ahead of time. An interesting combination of salmon and cottage cheese is blended with egg, spiced with cinnamon-sugar, then rolled in the blintzes and refrigerated until ready to



use. Browned in butter just before serving and topped with sour cream and cherry or strawberry preserves for a sweet-sour taste, Salmon Blintzes will bring flavor perfection and the drama of the unusual to your entertaining. So get out the party hats and horns, the bells and candles--and have a party!

Salmon Blintzes

1 can (7 $\frac{3}{4}$ ounces) salmon	$\frac{1}{4}$ teaspoon cinnamon
1 cup cottage cheese	12 Blintzes
1 egg	1 cup sour cream
$\frac{3}{4}$ teaspoon salt	$\frac{1}{2}$ cup cherry preserves
2 tablespoons sugar	(or strawberry preserves)

Drain and flake salmon. Add cottage cheese, egg, sugar, salt, and cinnamon. Mix thoroughly. Place about 2 tablespoon-

fuls of the salmon mixture on the browned side of each blintz. Spread the filling to within an inch of the edge. Fold the bottom edge of the blintz up about an inch over the filling. Fold the two sides of the blintz in about  $\frac{3}{4}$  of an inch over the filling. Then finish rolling the blintz from the bottom. The blintzes may be made to this point and refrigerated until ready to use.

Place blintzes in a single layer in melted butter in a 10-inch fry pan. Fry at a moderate heat for 5 to 6 minutes or until brown. Turn carefully. Fry 5 to 6 minutes longer or until blintzes are brown. Drain on absorbent paper. Place 2 blintzes on a small plate. Top with sour cream and cherry preserves. Making 6 servings.

## Blintzes

$\frac{3}{4}$ cup all-purpose flour	2 eggs, beaten
$\frac{1}{4}$ teaspoon salt	Oil
1 cup milk	

Combine flour and salt. Combine milk and eggs. Add gradually to flour mixture. Stir until smooth. Pour 2 tablespoons of batter into lightly oiled 6 inch fry pan. Tip the fry pan so that the batter completely covers the bottom. Fry at a moderate heat for 3 to 4 minutes or until blintz is brown on the bottom and set on top. Remove from pan. Makes 12 blintzes. (Source: Interior Department's BCF.)